

## CARA NORD RED WINE

**Altitude:** Elevation: Up to 800 m above sea level.

**Varieties:** Isolated vineyards, among forests. Grenache, Syrah and Garrut.

**Geography:** Abrupt and hilly landscape, surrounded by high peaks and forests of oak trees with rocky slopes, cliffs and steep mountains. All in the setting of the Prades Mountains Nature Reserve and the Poblet Nature Reserve.

**Type of soil:** Former mining area classified as a site of "Geological Interest". Poor dirt with slate, boulders and calcareous clay.

**Climate:** Continental-Mediterranean with cold nights that allow the vineyard to rest and slows down the accumulation of sugars, preserving the acidity and helping to build flavours.

**Average vineyard temperature:** 13°C

**Annual rainfall:** 450-550 l/m2

**Sunshine:** 2,700 hours of sunshine per year.

**Vineyard management:** Organic, dry farming. Ground-layer vegetation and mountain viticulture with minimal intervention that prioritises biodiversity.

**Fermentation temperature:** 20°C

**Aging:** 6 months in selected French oak.

**Tasting notes:** "Black and purplish colour with many layers, bright. Slightly tinted legs. Very elegant on the nose with hints of black fruits, minerals, balsamic and noble woods. On the palate it is very juicy, vibrant in acidity and medium-bodied. The tannins are fine and elegant, very nicely blended. The aftertaste is unctuous and thick."

**Designation of Origin:** Conca del Barberà.

### Honours:

Vivir el vino'18	Cara Nord red wine 2015	90 points.
Peñín'19	Cara Nord red wine 2016	92 points.
Vivir el vino'19	Cara Nord red wine 2015	90 points.
Girovi'20	Cara Nord red wine 2017	GOLD MEDAL.
Peñín'21	Cara Nord red wine 2017	91 points.
Peñín'22	Cara Nord red wine 2019	92 points.
Vivir el vino'22	Cara Nord red wine 2019	91 points.

